

COCKTAIL RECEPTION STATIONARY DISPLAYS

The following menu items are presented on upscale platters on a stationary table and are a great fit for light hors d'oeuvres style menus. Priced per guest based on 50 guests.

Down Country | \$10.00 per guest

- Pecan Crusted Chicken Skewers with basil mustard
- BLT Deviled Eggs with bacon and sun dried tomatoes
- Sweet Potato and Country Ham Biscuit with basil mustard butter
- Farm fresh roasted okra, beets, grilled fennel, Brussels sprouts with mixed country olives, house pickles, Pimento cheese, pita chips and Virginia peanuts

PersuAsian | \$13.50 per guest

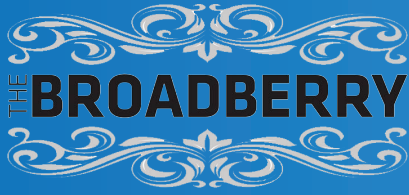
- Chicken Satay Skewers
- Sweet Thai Chili Shrimp
- Chilled, grilled, blanched and marinated seasonal local market vegetables, edamame-Miso Hummus, wheat crostinis with green goddess dressing

Artisan Display | \$11.50 per guest

- Caprese Skewers mozzarella, basil and tomato
- Tuscan Artichoke Round olive, sun dried tomato and parmesan puff
- Gruyere Cheese Puffs
- Assorted charcuterie, house made mozzarella, mixed pitted olives, marinated artichokes & mushrooms with Creamy Spinach Dip, pita chips and grissini bread straws

Dock of the Bay | \$13.75 per guest

- Creole Shrimp Skewers blackened style
- Marinated Mussel Salad
- Signature Crab Dip with pita chips and zucchini
- Chilled, grilled, blanched and marinated seasonal local market vegetables with green goddess dressing



COCKTAIL STYLE

The following menu packages are our suggestions for cocktail style events. Each package will include assorted options for a medium-Heavy hors d'oeuvres style menu. All menu items chosen will be presented on upscale platters, bowls and warming dishes.

Please choose from one of the following packages for pricing.

Each package will allow you to choose from the following menu items.

Package One

\$14.75 Per Guest

Please choose 1 Stationary hors d'oeuvre + 3 Stationary Displays

Package Two

\$19.00 Per Guest

Please choose 3 hors d'oeuvres + 2 Stationary Displays + 1 Stationary Entrée Display

Package Three

\$22.50 Per Guest

Please Choose 4 hors d'oeuvres + 3 Stationary Displays + 3 Stationary Entrée Displays

Please see the following pages for menu options.

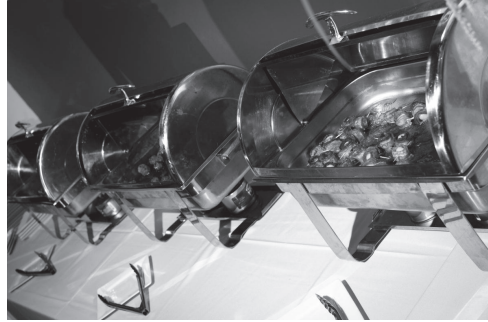
All packages are available to add a la carte options to them for additional fees.





Stationary Hors d'oeuvres

The following menu items will be presented on platters or in warm dishes on stationary buffets at your event.



Meat

Sirloin Bites with gorgonzola & bacon (H)

Keftedes Greek Mini Meatballs with cucumber–yogurt (H)

Pecorino Meatballs (beef & pork) in a charred red pepper marinara (H)

Chicken or Beef Sesame Satay Skewers

Sweet Potato & Country Ham Mini Biscuits with basil mustard butter

Pecan–Crusted Chicken Skewers with basil mustard

BLT Deviled Eggs with bacon and sun-dried tomatoes

Vegetarian

Portobello, Fontina + Balsamic Onion Mini Quesadillas (H)

Salt + Pepper Gruyere Gougères (cheese puffs)

Brie in Mini Phyllo Cups with strawberry–rhubarb jam

Zucchini Flat Bread Tarts, boursin cheese + balsamic onions

Beet Pickled Deviled Eggs with toasted caraway seeds

Seafood

Creole Shrimp Skewers (blackened style)

Mini Crab Cakes with chipotle tartar sauce (H)

Coconut–Curry Shrimp Skewers, pan seared

Applewood Bacon–Wrapped Scallops, maple glaze (H)

**additional a la carte hors d'oeuvres can be added for \$3.75 additional per guest*



Stationary Displays

The following menu items are presented on upscale platters on a stationary table.



Signature Dips + Spreads

Smoked gouda pimento cheese, edamame–miso hummus, Jalapeno-corn dip, and roasted shallot + blue cheese spread with zucchini & yellow squash rounds, pita chips & wheat crostinis

Seasonal Fruit & Cheese Tray

Fresh seasonal fruit & domestic cubed cheeses

Vegetable Crudités

Seasonal medley of zucchini, yellow squash, asparagus, grape tomatoes baby carrots & haricots verts with creamy lemon–herb dip

Market Vegetable Display

Chilled, grilled, blanched and marinated seasonal local market vegetables with green goddess dressing

Southern Antipasti

Oven roasted brussel sprouts, sautéed beets, pan-seared fennel, house made pickles, roasted okra and assorted Virginia peanuts

**additional a la carte Stationary Display items can be added for \$3.75 additional per guest*



Elevated Stationary Displays

+ \$4.50 additional per guest

Gourmet Cheese Board

A selection of imported artisanal cheese wedges
with seasonal fruit & assorted flatbread crackers

Antipasto Misto Board

Assorted charcuterie, house made mozzarella, mixed pitted olives,
marinated artichokes & mushrooms with grissini bread straws main courses

Mini Sweets Display

A grand assortment of mini bite size confections

Stationary Entrée Displays

The following menu items are presented on upscale platters on a stationary table.

Bistro Beef Platter

Sliced, medium-rare, with field greens, tomatoes, balsamic onions, cheddar cheese, rolls & basil mustard

Roasted Salmon Platter

Sesame-ginger glazed, served with pickled carrots, green onions, wheat crostinis & basil mustard

Roasted Shrimp Cocktail Duo (chilled)

Oven-roasted & Old Bay-spiced domestic shrimp, horseradish-cocktail, cucumber-yogurt sauce & lemon wedges

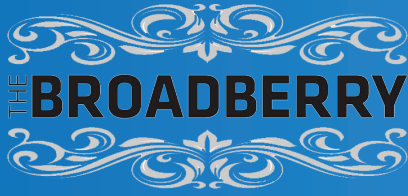
Smoked Salmon Platter

With smoked salmon, cream cheese, capers, onions, chopped eggs and sourdough batards

Grilled Pork Tenderloin Display

Pickled apples, apricot mostarda, arugula and crostinis with seasonal marinated vegetables and green goddess dressing

**additional a la carte Stationary Display items can be added for \$6.25 additional per guest*



CHEF SPOTLIGHT STATIONS

The following stations offer your guests an interactive experience with our professional chefs, as they create each dish to order, for a demonstration cooking style.

Each station is priced a la carte. We can also arrange to set up the buffet stations as self-serve if you opt out of bringing on our chefs for demonstration. Chefs range from \$125.00 to \$225.00 to have on site for the duration of your event.

Please inquire for final quote.

THE GRITS GENRE

\$9.50 Per Guest

Southern style stone-ground, yellow, creamy grits topped with a trio of gourmet ingredients:

- Sautéed shrimp in smoked gouda cream sauce, cheddar cheese, crumbled bacon & all natural, chicken andouille sausage
- Sautéed spinach & basil with grilled fennel and onions
- Fire roasted tomatoes with sautéed artichokes and crumbled feta

BAND OF BISCUITS

\$11.50 Per Guest

- Everything-Fontina | Sweet Potato | Zucchini-Cheddar Biscuits
- Cured Country Style Ham | Grilled Flank Steak
- Creamy Coleslaw | Maple Butter | Fig Jam
- Pimento Cheese | House-made Pickles | Seasonal Aioli

SLIDER STUDIO

\$10.00 Per Guest

- Pulled Pork | Creamy Coleslaw | House-made Pickle | BBQ Sauce
- Angus Beef | Cheddar | Grilled Onions | House-made Pickle | Basil Mustard
- Veggie Burger | Aged Cheddar | Tomato Aioli

MAC & CHEESE ANTHEM

\$9.00 Per Guest

Mini plate presentation of gourmet mac topped with panko herb crust, including:

Smoked Gouda | Creamy Southern Style | Butternut Squash + Gorgonzola

SOUTHERN BBQ SYMPHONY

\$12.00 Per Guest

- Pulled Pork BBQ | Pulled Chicken | Beef Brisket
- Grilled Peach and Whiskey Balsamic | Traditional Vinegar | White horseradish
- Mini Rolls | Southern Style Slaw



TACO TUNES

\$9.00 Per Guest

- Carnitas | Blackened Chicken | Grilled Shrimp
- Guacamole | Tomato Salsa | Black Bean Salsa | Pico de Gallo
- Cheddar | Monterey Jack | Avocado-Lime Crema | Pickled Onions
- Hot Sauces | Cabbage Slaw

TAPAS ENSEMBLE

\$6.50 Per Dish Per Guest

Each of the following dishes will be hand assembled to order on mini 6" plates, tapas style, for your guests to sample. Each dish will be presented on a bar height chef counter ready to grab and go. We suggest choosing **2-3** of the following menu items:

- ❖ **Seared Beef Medallions** with Cheddar Smashed Potatoes & Brandied Mushroom Sauce
- ❖ **Slow cooked beef short rib** with demi-glace served over sautéed parsnips, beets and fingerling potatoes with garlic
- ❖ **Charleston Style Shrimp + Grits**
- ❖ **Southern Trio** - Edamame Succotash, Collard Greens & Corn Pudding
- ❖ **Fried Chicken + Waffles** With bourbon-maple syrup
- ❖ **Slow Cooked Pulled Pork**, House Made BBQ Sauce with Smoked Gouda Mac + Cheese and Jalapeno Cornbread Muffin

A COASTAL CONCERT

\$14.00 Per Guest

Mini Blue Crab Cakes & Pan-Seared Scallops, served over baby arugula with chipotle tartar sauce, finished with a jumbo Chesapeake shrimp display

THE PASTA STAGE

\$12.00 Per Guest

Each of the following are prepared and tossed by our chef at the station featuring the following pasta dishes;

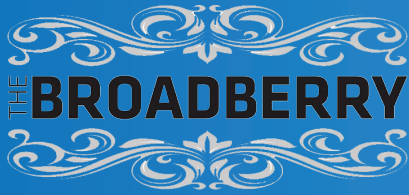
- ❖ **Smoked Gouda Penne** – gouda cream sauce, olive oil, garlic, spinach, sun dried tomatoes, parmesan cheese and bacon
- ❖ **Garden Cavatappi** – fresh vegetables, herbs, charred red pepper marinara sauce, and mozzarella cheese
- ❖ **Portobello Pesto** – Penne pasta with fresh basil pesto tossed with roasted red peppers, olives, spinach, and topped with sautéed Portobello mushrooms and feta cheese

CARVING CADENCE

\$14.50 Per Guest

Served with rolls and sweet potato biscuits and your choice of **2** of the following menu items:

- Bistro Beef Medallions with brandied mushroom sauce + horseradish-dijon spread
- Smoked Turkey Breast with pan gravy
- Roasted Pork Tenderloin with apricot demi glaze
- Charleston Chicken Roulade with smoked gouda cream sauce



FULL MEAL MENU

The following descriptions are our offerings for a full meal service with heavier plates. Each of the following services will require a full place setting for each guest at seating tables.

The Broadberry requires a 50 guest minimum at this rate.
Other options are available, inquire for more details.

The Broadberry Buffet

\$26.50 Per Guest

This traditionally features salad, breads, entrees, seasonal vegetable and starch presented on a stationary buffet that allows your guests to serve themselves.

Choose 1 salad + 2 entrees + 1 vegetable + 1 starch
Includes assorted bread, rolls and butter

Salad Options

Field Greens

Mixed organic greens, fresh herbs, carrots, tomatoes and red onions with balsamic-dijon vinaigrette

Edamame–Cranberry Salad

Spinach & mixed greens, hard-boiled egg, toasted walnuts, cucumbers, carrots, grape tomatoes, cranberries, feta, fresh edamame + lemon vinaigrette

Country Caesar Salad

Pickled eggs, pickled onions, cornbread croutons, crispy country ham over romaine with parmesan and creamy Caesar dressing

Heirloom Salad

Heirloom Spinach, Baby Arugula, Smoked Blue Cheese, Shaved Fennel, Watermelon Radish, Grapefruit Supremes, Crispy Prosciutto, Fig Vinaigrette

Kale Salad

Locally sourced kale, softened, chopped and tossed with, shredded brussels sprouts, grilled cherry tomatoes, dates, sliced almonds, grated parmesan cheese, fresh lemon and olive oil



ENTREES

Main Entrees

Apricot Pork Tenderloin

Pickled Apples and Apricot Mostarda

Bistro Beef Tenderloin Medallions

Oven-roasted, with bourbon-bacon au jus or Gouda cream

Braised Beef Short Rib

In a Cheerwine reduction

Tuscan Chicken

Fresh spinach, artichokes, olives, lemon aioli + caper demi

Low Country Chicken

Grilled and topped with spinach, bacon and smoked gouda cream sauce

Sorghum-Molasses Glazed Chicken

With toasted benne seeds

Seafood Entrees

Low Country Crab Cakes

With chipotle tartar sauce

Firecracker Salmon

Oven-roasted fillets with Thai chili + ginger glaze

Mahi Mahi

Grilled with a blood orange buerre blanc

Thai Spiced Salmon Cakes

With lemongrass-basil sauce

Vegetarian/Vegan Entrees Options

Stuffed Portobello Mushroom

With sautéed seasonal vegetables + herbed panko crumb crust (VG)

Manicotti Verde

Stuffed with ricotta, parmesan, spinach and basil in a cream sauce

Spaghetti Squash

With sautéed spinach and mushrooms and arrabiata sauce (VG)

**Additional entrees can be added a la carte for an additional \$11.00 per guest*



SIDES

Vegetable Sides

- Sautéed Kale with garlic + olive oil
- Roasted Root Vegetables with fresh herbs
- Butter–Thyme Green Beans with sea salts
- Braised Brussels Sprouts with herbs & lemon
- Edamame Succotash with herbs, corn and peppers
- Roasted Cauliflower with fresh garlic, olive oil & lemon
- Sautéed Broccolini garlic, crushed red peppers and olive oil

Starch + Grain Sides

- Citrus Faro Salad
- Corn Spoon Bread
- Stone–Ground Grits
- Parmesan Whipped Potatoes
- Rosemary Smashed New Potatoes
- Cheddar + Sundried Tomato Smashed Potatoes
- Smoked Gouda Mac & Cheese with parmesan–panko crust
- Greek Style New Potatoes oven roasted with oregano and Greek seasoning

**Additional sides can be added a la carte for an additional \$4.50 per guest*